2012 CHoliday Party

Saturday, December 15, 2012 from 8:00 p.m. to 1:00 a.m.

Food Offered from 8pm — 11pm

HQ1 First Floor

HQ1 19th Street Entrance (Lobby)

Passed Hors d'oeuvres (Served from 8pm — 9:30pm)

Local "Choptank" Sweet Oyster Shooters with Caviar Crème Fraiche (Vegetarian)

Tomato Jalapeno Broth Smoked Salmon Mousse in an Edible Cone

Crispy Fingerling Potato topped with Eggplant Warm Truffle Braised Short Rib Tartlets (Beef)

Passed Cocktail: Peppermint Patty

HQ1 Café Seating Area

Indian Station

Royal Lentil Curry (Vegetarian)

Shrimp Pakora

Basmati Rice (Vegetarian)

Tomato Raita (Vegetarian)

Eggplant with Tamarind (Vegetarian) Onion Chutney (Vegetarian)

Lamb Korma Sweet Mango Chutney (Vegetarian)

Chicken Biryani Mint Chutney (Vegetarian)

Calcutta Beef Curry Crispy Poppadum (Vegetarian)

Coffee and Dessert

Assorted Christmas Cookies Assorted Mini French Pastries
Crispy Mexican Churro Bites Mini Baked Apple Pie Tartlets

Mantecado (Spanish Christmas Cookies)

Assorted Petit Fours

Baklava Bites Coffee and Tea

HQ1 Second Floor

HQ1 Reception Hall

Specialty Drink: Partridge in a Pear Breeze



Appetizers

Asian Short Rib Tartlet (Beef)

Imperial Shrimp Rolls

Cheese Empanadas filled with Mozzarella Cheese, Serrano Chili and Olives (Vegetarian)

Crispy Edamame Pot Stickers with Soy Ginger Dipping Sauce (Vegetarian) Chicken and Lemongrass Dumpling with Sweet
Thai Chili Dipping Sauce

Assorted Sushi Platters with Soy Sauce, Ginger, and Edamame

HQ1 Atrium

Coffee and Dessert

Assorted Christmas Cookies Mini Baked Apple Pie Tartlets

Crispy Mexican Churro Bites Assorted Petit Fours

Mantecado (Spanish Christmas Cookies) Coffee and Tea

Baklava Bites 8oz Bottled Water

Assorted Mini French Pastries

HQ1 Gallery

Thai/Vietnamese Station

Thai Drunken Noodles with Chicken

Stir Fried Lemongrass Beef on Rice Vermicelli

Pineapple Fried Rice (Vegetarian)

Bo Lucluc (Beef with Tomatoes and Onions)

Pad Thai Tofu (Vegetarian) Chicken and Pork Garden Rolls with Peanut Sauce

Crispy Vietnamese Spring Rolls with Soy Ginger (Contains Pork)

Dipping Sauce (Contains Pork) Green Papaya Salad (Vegetarian)

Mediterranean/Middle Eastern Station

Beef Shawarma Fattoush (Vegetarian)

Lamb and Beef Kofte Toasted Pita Chips with Hummus (Vegetarian)

Crispy Mediterranean Calamari with Roasted Red Pepper Stuffed Grape Leaves (Vegetarian)

and Harissa Sauce Tabbouleh (Vegetarian)

Falafel (Vegetarian) Cucumber Yogurt Sauce (Vegetarian)

Kushari - Lentils and Rice in Tomato Sauce (Vegetarian)



Full Bar Specialty Drink: Cheers from Paradise

Tunnel between HQ1 & HQ2

Specialty Drink: Mr. Grinch

HQ2 First Floor

HQ2 Lobby & Atrium

Passed Hors d'oeuvres (Served from 8pm — 9:30pm)

Local "Choptank" Sweet Oyster Shooters with Tomato Jalapeno Broth

Crispy Fingerling Potato topped with Eggplant Caviar Crème Fraiche (Vegetarian) Smoked Salmon Mousse in Edible Cone Warm Truffle Braised Short Rib Tartlets (Beef)

Passed Cocktail: Poinsettia Cocktail

Coffee and Dessert

Assorted Christmas Cookies

Crispy Mexican Churro Bites Mantecado (Spanish Christmas Cookies)

Baklava Bites

Assorted Mini French Pastries

Mini Baked Apple Pie Tartlets

Assorted Petit Fours

Coffee and Tea

8oz Bottled Water

HQ2 Conference Hall

Full Bars

Specialty Drink: Margarita

Spanish Station

Patatas Bravas (Spicy Potatoes) (Vegetarian) Ensalada Murciana (Tomatoes, Roasted Peppers, Olives, Capers, Hard Boiled Eggs, Onion, Tuna, and Red Wine Vinaigrette)

Cured Spanish Ham and Assorted Chorizo Sausage Platter (Contains Pork)

Coles de Bruselas (Brussels Sprouts with Garlic, Onions, Manchego Cheese, and Sliced Marcona Almonds) (Vegetarian)

Seafood Paella

Pernil (Roast Pork Shoulder)

Albondigas a la Jardinera (Beef Meatballs served in a Vegetable and Herb Marinara Sauce)

Sliced Bolillo Bread (Vegetarian)



Mexican Statione

Chicken Enchiladas tossed with Salsa Verde and Topped with Mexican Crema

Baja Fish Taco Casserole with Tomatillo Sauce (On the side) Shredded Cabbage, Pickled Jalapenos and Pico de Gallo

Carne Asada (Beef)

Crispy Potato Fries topped with Poblano Mole Sauce and topped with Mexican Crema and Queso Fresco (Vegetarian)

Plantain Fritters stuffed with Black Beans, and Chipotle Peppers with Piloncillo Sugar Sauce (Vegetarian)

Mexican Red Beans and Rice (Vegetarian)

Crispy Tortilla Chips with Salsa and Guacamole (Vegetarian)

HQ2 Second Floor

HQ2 2nd Floor Bistro

Specialty Drink: Nutty Jester

HQ2 Café Seating Area

American Station

Crispy Clam Strips with Traditional Remoulade Sauce Canadian Salmon Cakes with Creamy Roasted Corn Relish

Slow Roasted Texas Brisket with Mustard Cole Slaw

Southern Fried Chicken Bites

Traditional Jambalaya (Contains Pork)

Truffled Macaroni and Cheese (Vegetarian)
Jalapeno Cheese Corn Bread (Vegetarian)

Chopped Salad with Creamy Herb Vinaigrette (Vegetarian)
Assorted Sushi Platters with Soy Sauce, Ginger, and Edamame

Coffee and Dessert

Assorted Christmas Cookies

Crispy Mexican Churro Bites

Mantecado (Spanish Christmas Cookies)

Baklava Bites

Assorted Mini French Pastries

Mini Baked Apple Pie Tartlets

Assorted Petit Fours

Coffee and Tea

8oz Bottled Water

Fruit and Cheese Display with Assorted Crackers and French Baguette Slices will be put out at each Station at 10:30pm, or after Buffet Offerings are Finished